English ECAT Pre Engineering Online Test

Sr	Questions	Answers Choice
1	I try to avoid making _____ remarks. I don't like hurting people's feelings.	A. essence B. derogatory C. underpinning D. emblematic
2	I tried to draw _____ lines without a ruler, but I couldn't make them straight enough, they would have eventually met.	A. variables B. vivid C. parallel D. martyrdom
3	I tried to _____ my friend after he got a phone call unjustly accusing him of breaking the neighbour's window	A. manifest B. placate C. impertinent D. meticulous
4	I took an aspirin to _____ the pain in my knee.	A. cited B. deviate C. alleviate D. plagiarized
5	Let us _____ our heads together to solve this difficult problem.	A. put B. join C. bring D. combine
6	It is easy to make delicious-looking hamburger at home. But would this hamburger still look delicious after it sat on your kitchen table under very bright lights for six or seven hours? if someone took a picture or made a video of this hamburger after the seventh hour, would anyone want to eat it? More importantly, do you think you could get millions of people to pay money for this hamburger? These are the questions that fast food companies worry about when they produce commercials or print ads for their products. Video and photo shoots often last many hours. The lights that the photographers use can be extremely hot. These conditions can cause the food to look quite unappealing to potential consumers. Because of this, the menu items that you see in fast food commercials are probably not actually edible.Let's use the hamburger as an example. The first step towards building the commercial hamburger is the bun. The food stylist--a person employed by the company to make sure the products look perfect--sorts through hundreds of buns until he or she finds one with no wrinkles. Next, the stylist carefully rearranges the sesame seeds on the bun using glue and tweezers for maximum visual appeal. The bun is then sprayed with a waterproofing solution so that it will no get soggy from contact with other ingredients, the lights, or the humidity in the room.Next, the food stylist shapes a meat patty into a perfect circle. Only the outside of the meat gets cooked-the inside is left raw so that the meat remains moist. The food stylist then paints the outside of the meat patty with a mixture of oil, molasses, and brown food coloring. Grill marks are either painted on or seared into the meat using hot metal skewers.Finally, the food stylist searches through dozens of tomatoes and heads of lettuce to find the best-looking produce.One leaf of the crispest lettuce and one center slice of the reddest tomato are selected and then sprayed with glycerin to keep them looking fresh. So the next time you see a delectable hamburger in a fast food commercial, remember: you are actually looking at glue, paint, raw meat , and glycerin. Are you still hungry? Question: What is the best synonym for ' delectable'?	A. disgusting B. familiar C. fake D. delicious
7	It is easy to make delicious-looking hamburger at home. But would this hamburger still look delicious after it sat on your kitchen table under very bright lights for six or seven hours? if someone took a picture or made a video of this hamburger after the seventh hour, would anyone want to eat it? More importantly, do you think you could get millions of people to pay money for this hamburger? These are the questions that fast food companies worry about when they produce commercials or print ads for their products. Video and photo shoots often last many hours. The lights that the photographers use can be extremely hot. These conditions can cause the food to look quite unappealing to potential consumers. Because of this, the menu items that you see in fast food commercials are probably not actually edible.Let's use the hamburger as an example. The first step towards building the commercial hamburger is the bun. The food stylist--a person employed by the company to make sure the products look perfect--sorts through hundreds of buns until he or she finds one with no wrinkles. Next, the stylist carefully rearranges the sesame seeds on the bun using glue and tweezers for maximum visual appeal. The bun is then sprayed with a waterproofing solution so that it	A. Have a great taste B. be the perfect shape and size

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Question:

Based on information in the passage, it is most important for the lettuce and tomato used in a fast food hamburger commercial to

C. appear natural
D. look fresh

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Question:

A food stylist working on a hamburger commercial might use glue to

A. make sure the meat patty stays attached to the bun
B. keep the sesame seeds on the bun in perfect order
C. arrange the lettuce on the tomato
D. hold the entire hamburger together

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Question:

Something is edible of it

A. can safely be eaten
B. looks very delicious
C. seems much smaller in real life
D. tastes good

A. <span style="color: rgb(34, 34, 34); font-family: "Times New Roman"; font-size: 18px; background-color: rgb(255, 255

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Question:

According to the passage, fast food companies use things like glue and glycerin on hamburgers that appear in advertisements because

I. no one actually has to eat the food used in the commercial

II.it is important that people who see advertisement would pay for the food being advertised

III.filming a commercial or a print ad can take a very long time

A. I only

B. I and II only

C. II and III only

D. I, II and III